

DOUBLE QUICK ROLLS

1 cup warm water
1 pkg. dry yeast
2 tablespoons sugar
1 beaten egg

2 tablespoons melted butter
1 tsp. salt
2½ cups sifted flour

Add yeast and sugar to cup of warm water. Let stand 5 minutes. Add cooled melted butter and beaten egg. Stir in flour and salt making a smooth batter; leave in same and let stand until double in bulk--approximately 30 minutes. Stir and spoon into greased muffin tins and let rise again until double in bulk. Bake at 425° for 15 minutes.

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